

# Hollywood Reporter

By Mike Connolly

Dear Mike: Do guests on "Celebrity Game" make up those very funny (and apparently ad-lib) spur-of-the-moment cracks of theirs or are they written out for them in advance? — Ronnda Strauss, Madison, Wis.

Dear Ronnad: I have long suspected the latter because I know many of the panelists and have never found them as witty off-screen as on. However, panelmeister Carl Reiner swears the answers are all ad-lib so shall we just go along with his "Game?"

Dear Mr. C.: How much has Elizabeth Taylor received so far for "Cleopatra" and how much did she get for "The Sandpiper"? — David S. Jamestown, N.Y.

Dear David: She is suing 20th-Fox for the \$3,000,000 she claims she has coming for "Cleopatra." She collected a cool million from MGM and Filmways for "The Sandpiper."

Dear Mike: Why don't you print more of those poison pen letters I just KNOW you must be receiving from the Beatles' fans? — Jeff Elter, New Suffolk, N.Y.

Dear Jeff: Psychiatric research reveals they write that way to gain inner satisfaction. A Beverly Hills analyst tells me: "You should feel flattered—their feelings of inadequacy drive them to destroy those whom they envy."

Dear Sir: Please tell us what happened to Lee Bowman. — M. Beauvoir, West Springfield, Mass.

Dear M.: The handsome actor finally decided his interest in actors was never more than phenological and is now producing radio shows for the ABC network in New York.

Dear M. C.: I'm complaining against all those "sharp" movie stars who think just because they have the name and know the boss they can get anything they want for their sweet, darling little children. I refer to Robert Mitchum and FIFTY tickets he got for his daughter Petrine (is that really her name) and her 49 friends for the Beatles' concert. It just makes me so mad that 50 truly devoted Beatles fans can't get to see the singers. It's horrible the way they just hog up seats. They'll probably all get to meet the Beatles too, just because Petrine's father is a

star and good friend of Brian Epstein, the boys' manager. Ugh! You can call me jealous because maybe I am, but it makes me SICK!—Leslie Bennett, Newark, N. J.

Dear Leslie: Nobody ever died from it, to paraphrase Shakespeare — apart from the Earl of Essex, whose pull with Queen Elizabeth I didn't save him from execution. Besides the hills will be alive with the sounds of Beatle imitators this summer so hop to it, honey. As for Petrine, that's her name.

Dear Sir: Why is it, when guests on the Art Linkletter show start talking, the music plays loud? And the louder they talk the louder the music. Art isn't the only offender — on other shows, actors can be lost in a snowstorm or stranded on a desert island but the music plays just the same. — John Groat, Exeter, N.H.

Dear John: They call it "mood music" and it makes me moody too.

Dear Mr. C.: L never had a teen-age crush on any star (not even Elvis!) so it surprises me that at 23 years of age and the mother of a two-year-old I'm head over heels, madly in love with that bundle from Heaven called Trini Lopez! Soon I'll have to buy another set of his albums because these are rapidly being worn away. He's got that something that makes a girl wish she were a woman, and a woman wish she had married him instead of her husband. Where may I write to him? — Mrs. D. Cilento, Baltimore.

Dear Mrs. Cilento: Don't leave your husband and kids, Trini's heart belongs to somebody else. The man who fights off his admirers is his manager, Bullets Durgom, 9255 Sunset Blvd., Hollywood, Calif.

Sir: I am quite certain I read that Robert Lansing died of a heart attack. No one I know seems to have read the same article about the death of the "12 O'Clock High" series star. Was I mistaken? — Mrs. Arnold Green, Metuchen, N. J.

Dear Mrs. Greene: You were. The man who died was Bob's co-star, John Larkin.

(Mike Connolly will try to answer your questions in this column. He gives no personal replies by mail.)



FILL TART SHELLS with a cheese-enriched sauce and top them with ripe olives and mushrooms for a good-looking main dish for a buffet supper. Or you can bake the recipe in a 9-inch pie shell, cutting in wedges to serve.



## MAY IDEAS for COOKING WITH BEER!

### BEER DRESSING (For Potato Salad)

- 1/2 cup diced onion
- 3 tbs. salad oil
- 2 tbs. flour
- 1 1/2 tsp. salt
- Dash pepper
- 2 tsp. sugar
- 1 1/2 cups beer
- 1/4 cup cider vinegar

Saute onions in oil 10 minutes. Blend in flour, salt, pepper and sugar. Gradually add beer and vinegar. Stir constantly to boiling point. Cook over low heat 5 minutes. Cool slightly. Makes 1 1/2 cups.

### SAUSAGES IN BREAD SAUCE

- 12 pork sausages
- 2 cups beer
- 1/2 cup beef consommé
- 1 tbs. vinegar
- 1 tsp. sugar
- 1/2 tsp. grated lemon rind
- 1/2 cup dry bread crumbs

Cook sausages in beer 20 minutes. Remove sausages. Cook beer until reduced to half and skim fat. Add consommé, vinegar, sugar, lemon and crumbs. Cook over low heat, stirring constantly until thick and smooth. Return sausages to pan and heat. Serves 6.

### Man's Sandwich

Spread slices of toast with mayonnaise. Cover with drained Maine Sardines and top with thin slices of green pepper and very thin slices of lemon, unpeeled. Add mustard if you like.

## For Your Buffet Make Swiss Tarts

Something different for the buffet supper, Little Swiss Tarts are tender pastries filled with a wonderful sauce, enriched with shiny black ripe olives, mushrooms and Swiss cheese.

To complete the meal, serve slices of colorful cranberry sauce, plus green beans and carrots, both banded with buttered bread crumbs.

### LITTLE SWISS TARTS

- Filling:
- 1 cup ripe olives
  - 1/2 lb. fresh mushrooms
  - Vinegar
  - 1/2 cup butter or margarine
  - 1/2 cup water
  - 4 tbs. flour
  - 2 tbs. strong coffee
  - 2 eggs
  - 1/2 tsp. nutmeg
  - 1/2 tsp. salt
  - Dash pepper
  - 1 1/2 cups grated Swiss Gruyere cheese or domestic Swiss cheese

Cut olives into large pieces. Wash mushrooms, using a little vinegar in water so they'll keep their color (Canned mushrooms may be substituted for fresh; use two 8-ounce cans; drain juice, which should be 1 cup; add water, if necessary and proceed with sauce).

Remove stems and use for soup.

Slice caps and saute in 1/4 cup of the butter. Add water and simmer, covered, 5 minutes. Melt remaining butter; stir in flour. Add juice from mushrooms and coffee. Cook, stirring, until thick and smooth. Beat eggs slightly; add a little of the hot mixture to them; then combine the two mixtures. Stir in nutmeg, salt, pepper and 1 cup of the grated cheese. Cook, stirring, a few minutes longer, or until cheese melts. Add olives to sauce along with mushrooms. Fill pastry-lined tart pans and sprinkle with remaining cheese. Bake at 425 degrees for 12 to 15 minutes.

Tart Shells

- 1 1/2 cups sifted all purpose flour
- 1/4 tsp. salt
- 1/2 cup shortening
- 4 to 5 tbs. cold water

Combine flour and salt; cut in shortening with pastry blender. Add water, a tablespoon at a time, stirring with fork until well-moistened. Form into ball and roll out on lightly floured surface to 1/4-inch thickness. Cut circles 1-inch larger than the tart pans, and fit pastry into pans, crimping edges. Or line a 9-inch pie pan. Makes 8 (4-inch) tarts, or 1 (9-inch) pie.



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A SIMPLE FROZEN PUNCH concentrate takes on party glamor when served with fruited ice cubes.

## Make Pretty Punch

You can doll up the party punch the next time you entertain by spending a little time in advance preparing the ice cubes you use in the serving.

### RUMPUS ROOM PUNCH

- 1 can (1 lb. 14 oz.) fruit cocktail
- Few drops peppermint extract
- About 1 1/2 quarts cold water
- 1 can (6-oz.) frozen punch concentrate
- 1/4 cup lemon juice
- 2 1/2 cups cold water
- 2 cans or bottles (12 oz. each) ginger ale, chilled

Drain fruit cocktail, saving syrup. Place small spoonful fruit cocktail in each section of 2 ice cube trays. Add peppermint ex-

tract to about 1 1/2 quarts cold water; fill trays and freeze cubes. Mix punch concentrate, lemon juice, 2 1/2 cups cold water and fruit cocktail syrup. Just before serving, add ginger ale and mix slightly. Place "fruit" ice cubes in tall glasses; fill with punch. Makes 2 quarts punch.

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